



GRAN MINGUET

Brut nature reserve sparkling wine

Alella Designation of Origin (DO Alella)

Vintage 2017

- Varieties: Pansa blanca (100%)
- Type of wine: sparkling
- Alcohol: 12,5 % vol.
- Presentation: 75 cl bottle.

Elaboration

Coming from wines made with old vines of 85 years old and advancing the harvest to achieve low degrees and high acidity.

Slow second fermentation in the bottle following the traditional method for 45 days at a temperature of 13°C, and subsequent aging in rhyme with its lees for a minimum period of 30 months.

Tasting Note

The bubbles are good company and with the complexity of the Gran Minguet, a variety of long hup-hup dishes, rabbit casserole, stews, roast chicken, head and legs and patiently prepared dishes.

- **Color:** Yellow wine with a new gold reflection, with a fine persistent bubble with a wide final formation of crown.
- **Smell:** The nose highlights a diversity of aromas of good intensity, we will find a chain of well-harmonized aromas, vine peach, toasted almonds, on a hint of brioche and apple gingerbread.
- **Taste:** The entry in the mouth is present, creamy, with a soft integrated bubble and a voluminous sensation, with balanced acidity and a long finish full of nuances worthy of a wine aged on lees, where we find the creamy memories of brioche, yeast, the toasted nuts and the personality of a shy salty touch.